

Starters

- Pan a la Catalana** - Slices of toasted bread, tomato spread, butter, olive oil, minced garlic. **5**
- Aceitunas a la Mancha GF** - A mix of olives marinated in olive oil, herbs, and spices. **4**
- Montaditos de Jamón y Queso** - Toasted bread, tomato spread, sliced Manchego cheese and Jamón Serrano. **8**
- La Malinche a La Vida GF** - Fresh tilapia and shrimp ceviche, red onion, ginger and Serrano pepper. **10**
- Calavo y Limón** - Garlic infused guacamole with Calavo avocados, olive oil, pico de gallo, tortilla chips. **7**
- Dátiles** - Bacon-wrapped dates stuffed with Monterrey jack cheese. **7**
- Hummus** Pinto bean roasted red pepper tahini, corn chips. **7**
- Yuca Frita**- Crispy cassava with jalapeno aioli. **5**
- Platanos Fritos** - Fried Plantains with Mexican cream. **6**
- Montodo de Salmon** - Smoked salmon, cream cheese, and red onion on toasted bread. **7**

Salad

- Spinach Salad GF**– Baby spinach, quinoa, mixed nuts, dried cranberries with a ginger dressing. **9**
- Kale Salad GF**– Baby kale, black bean corn salsa. **9**

Cured Meats & Cheeses

- Jamón Iberico**– 100% Acorn-fed, Iberian black leg. **14**
- Jamón Serrano**- Famously nutty “Mountain Ham”. **8**
- Caña de Lomo**- Iberian pork loin. **8**
- Manchego**- Salty sheep's milk cheese. **8**
- Mahón**- Semi-soft cow's milk cheese. **8**
- San Simon**- Soft sheep's milk cheese. **8**
- Caña de Cabra**- Soft goat cheese. **8**
- Tabla de Quesos**- Assortment of all cheeses. **28**
- Tabla de Carnes**- Assortment of all meats. **30**

Paella

(Serves 2-3 people)

(Please allow 35-40 minutes to prepare.)

- Paella Martín Cortéz** - Traditional paella, cebolla rice, calamari, scallops, shrimp, and chicken. **43**
- Arroz Caldoso de Verdura** - Paella prepared with fresh seasonal vegetables. **39**

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Pinchos

Pinchos de Carne o Pollo GF- Grilled beef or chicken skewers drizzled in Smokey Guajillo sauce.. **10**

Pincho de Camarones –GF- Grilled bacon wrapped shrimp skewer stuffed with Monterrey jack cheese. **11**

Meats

Chuletitas de Cordero * GF- Grilled lamb chops, fingerling potatoes in a demi glaze sauce. **15**

Buey al Jerez * GF- Grilled NY strip steak, mushrooms, fingerling potatoes in a demi glaze sauce . **12**

Chorizos a la Parilla - Slightly spicy grilled Spanish sausage. **8**

Carne Azada– Grilled beef shoulder, mash potatoes , baby spinach with a Chimichurri sauce. **12**

Albóndigas a La Malinche - Ground beef meat balls peppers and onion, in a green tomatillo sauce. **8**

Croquetas de Pollo - Lightly battered chicken croquettes, served with garlic aioli. **7**

Fajitas Pequeñas * GF- Grilled skirt steak or chicken , onions, green pepper and guacamole. Served with two corn tortillas. **12**

Empanadas de Carne or Pollo– Stuffed pastry shells , chicken or beef with cheese. **8**

Tacos

Two tacos served with Guacamole, Pico de Gallo, and Garlic Aioli on corn Tortillas.

Tacos de Carne- Grilled Steak. **9**

Tacos de Pollo- Grilled Chicken. **8**

Tacos de pescado- Pan seared Tilapia. **10**

Tacos de Camarones- Sautéed Shrimp. **12**

Vegetales

Patatas Bravas - Crispy cubed potatoes with spicy chipotle pepper and aioli sauce. **7**

Tortilla Española - Traditional potato and onion omelet, topped off with guajillo and aioli. **7**

Esparragos - Grilled asparagus spears, olive oil **7**

Champiñones con Ajo - Sautéed mushrooms, garlic and olive oil. **7**

Bruselas - Steamed Brussels sprouts, garlic, butter . **7**

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Seafoods

Gambas a la Cazuela - Sautéed jumbo shrimp white wine and garlic sauce . Served with toasted garlic bread. **13**

Calamares Aztecas - Golden fried calamari with spicy tomatillo sauce. **10**

Mejillones al Vapor - Steamed mussels in white wine and garlic butter broth. Served with toasted garlic bread. **8**

Veiras a la Plancha –GF- Pan-seared blackened scallops, with a yellow corn salsa. **10**

Salmon GF- Grilled blackened salmon on a bed of brussels sprouts, potatoes and guajillo sauce. **10**

Tortitas de Cangrejo– Mini crab cake with a bed of seasonal vegetables with a seafood sauce. **12**

Chef's Special

Pollo la Plancha - Pan seared chicken breast with Mashed potato , coleslaw , and mushroom sauce. **11**

Chuleta de Cerdo - Grilled Pork chop mashed potato , sautéed spinach drizzled with a ginger sauce. **11**

Quinoa Cod— Cod fish filet, quinoa salad with lemon butter sauce **10**

Esparragos con Jamon– Grilled asparagus wrapped with jamon serrano and drizzled with a balsamic glaze sauce.**9**

Cauliflower con Ajo– sautéed cauliflower garlic butter sauce **7**

***The consumption of raw or undercooked eggs, meat, poultry, seafood shellfish, may increase your risk of a food borne illness.**

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